

Miscellaneous.

The Grave of the Shipwrecked.

We leave thee here alone,
With none to weep and mourn,
Stranger, o'er thy sad doom,

We found thee on our shore,
And thy right features bore
Death's pale, well-known seal.

Fetich Worship of the Africans.

From the "Journal of a Voyage from Boston to the West Coast of Africa." By J. A. Casas.

Most all of the adult negroes of this place, among the males, we observe had a "Fetich" of some kind or other suspended from the neck.

Why do we sometimes see the street oil lamps, after a foggy night, burning to a late hour next morning? Because one effect of a fog is to diminish the combustion of oil in lamps and other lights;

Why is meat preserved by drying? Because all bodies, to ferment, must be more or less moist. Thus, a piece of meat, with all its natural juices, will soon putrify;

Why is baking the best advantage of all modes of cooking? Because meat thus dressed loses about one-third of its weight, and the nourishing juices are then, in a great measure, dried up.

Why is plumbago improperly called black lead? Because it consists of iron, and a certain proportion of carbon; and thus, there is no lead in its composition.

As the serpent, tree, earthen idol, or any other that they worship. Sometimes, when the weather is stormy and boisterous, they form a procession and walk toward the sea.

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On the 1st of May, started to the Penitentiary on the 2d, reached there on the 4th, and was put to spinning hemp on the 5th.

Church Bells.

Among the dispensables of a well-ordered community, must be reckoned the "church-going bell." Though not exactly a "means of grace," nor occupying quite so high a grade among the influences to which a people owes its moral life, it nevertheless serves so useful an office, and harmonizes so well with more important agencies, that a church can hardly be said to be a church, which does not add to its other attractions, the pleasant tones of the Sabbath morning bell.

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Galls on Horses.

More than twenty years ago, when our large ferry-boats were propelled by horse-power, and the horses, by constant moving round in a circle, were exceedingly liable to be galled by the collar, I learned from the ferry-man the use of alum and whiskey.

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CURE FOR MELON BUGS.—Dr. Hull, of Newburgh, raised a large crop of melons, by a process thus stated in the Horticulturalist.

"Bugs were completely expelled by watering the plants daily with a strong decoction of quassia, made by pouring four gallons of boiling water on four pounds of quassia in a barrel, and after twelve hours filling the barrel with water. The intolerable squash or pumpkin bug was thoroughly driven off by a decoction of double strength, containing a pound of glue to ten gallons, to make it adhere. The result was, a product of sixteen hundred superb melons on less than one-sixth of an acre of ground."

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Seventh-day Baptist Publishing Soc.'s Publications.

The Sabbath Recorder, published weekly. Terms—\$2.00 per annum, in advance.

The Sabbath School Visitor, published monthly. Terms—\$1.00 per annum, in advance.

The Sabbath Memorial, published quarterly. Terms—\$1.00 a year, 25 cents a number.

The American Sabbath Tract Society's Publications. The following tracts, which are for sale at its Depository, No. 9 Spruce-st., N. Y., viz:—

No. 1.—Reasons for introducing the Sabbath of the Fourth Commandment to the consideration of the Christian Public. 28 pp.

No. 2.—Moral Nature and Scriptural Observance of the Sabbath. 52 pp.

No. 3.—Authority for the Change of the Day of the Sabbath. 28 pp.

No. 4.—The Sabbath and Lord's Day: A History of their Observance in the Christian Church. 52 pp.

No. 5.—A Christian's View of the Old and New Sabbath. 4 pp.

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